

# Mobile Slaughter Unit

*Name of the business/responsible entity*

**USDA Facility Number: 00000**

## Sanitation Standard Operating Procedures (SSOP)

### Signature Page

**Slaughter: beef, swine, goat, and lamb**  
*(list all species you intend to slaughter)*

**Mailing Address of Organization**

*Address*

*City, State, Zip*

**Mobile Unit is parked at:**

*Location Address*

*City, State Zip*

*Phone number*

---

Managing Butcher

Date

**Table of Contents**

- General information page with revision/reassessment signature table
- SSOP-1: Pre-operational sanitation
- SSOP-2: Potable Water
- SSOP-3: Operational sanitation
- SSOP-4: Cooler, Carcass, and Variety Meat Temperature Monitoring
- SSOP-5: Waste Water, Dust, and Fly Management

Followed by Monitoring Logs and an example of a Deficiency/Corrective Action Log:

- SSOP-1 Pre-Operational Sanitation Monitoring Log
- SSOP-2 Potable Water Monitoring Log
- SSOP-3 Operational Sanitation Monitoring Log
- SSOP-4 Cooler, Carcass, and Variety Meat Temperature Monitoring Log
- SSOP-5 Waste Water, Dust, and Fly Management Monitoring Log



## **SSOP-1: Pre-Operational Sanitation**

### **A. Cleaning and Sanitizing Procedures**

1. Pre-Operational cleaning procedures will be implemented in carcass processing and storage areas prior to each day slaughter operations are conducted.
2. Employees will wash hands and arms with soap and water and will be free of illness and open or infected wounds.
3. Knives, hand tools, aprons, boots, and saws will be cleaned and sanitized.
4. All floors, walls, ceilings, tools, and equipment will be rinsed with potable water to remove all debris, washed with a cleaning solution approved for a food handling and storage environment, and sanitized with a chemical agent labeled as safe and effective for a food handling and storage environment.
5. All equipment will be disassembled as necessary to assure that all parts and surfaces undergo rinse, wash, and sanitizing procedures. Equipment will be reassembled after monitoring and verification has been completed.

### **B. Monitoring, Corrective Action and Verification**

1. After cleaning & sanitation procedures have been completed by the Managing Butcher or designee, and monitoring, corrective action, and verification have been found to be acceptable, notification will be given to USDA to allow opportunity for verification.
2. Monitoring, corrective action, and verification will be done by the Managing Butcher or designee.
3. Frequency of monitoring, corrective action, and verification will be dictated by utilization of the MSU. Monitoring in carcass processing and storage areas will be done every day that slaughter operations are conducted, before slaughter is conducted. The unit typically is utilized for slaughter (*insert #*) days per week or until the capacity of the cooler is reached.
4. Daily records of pre-operational procedures in carcass processing and storage areas, and of monitoring, corrective action, and verification, will be recorded on the Pre-Operational Monitoring Log and Deficiency and Corrective Action Log for SSOP-1.

**SSOP-2: Potable Water**

**A. Processing Water and Testing Records**

1. Water taken on the MSU and used for processing will meet the definition of potable water.
2. Testing records will be obtained annually from the municipalities and twice a year from well systems from which the MSU takes its water.
3. If water testing records are not available from the water system source, the MSU will not take water from that system.
4. All water testing records will be maintained in a file onboard the MSU.
5. Water tanks will be cleaned and sanitized as scheduled by the Managing Butcher or designee.

**B. Record Verification and Corrective Action**

1. The Managing Butcher or designee will fill the water tank with potable water and record each fill on SSOP-2 Monitoring Log.
2. The Managing Butcher or designee will verify that system testing records indicate that the quality of the water is within USDA standards for potable water.
3. Water storage tanks will be monitored weekly by the Managing Butcher or designee and scheduled for cleaning and sanitizing as required. Record of cleaning and sanitizing will be maintained on SSOP-2 Monitoring Log.
4. If necessary, Deficiency and Corrective Action will be recorded (SSOP-2 DCA Log), and corrective action will be taken. The Managing Butcher or designee will record the actions that have been taken in a timely manner and notification will be given to USDA to allow opportunity for review.

### **SSOP-3: Operational Sanitation**

#### **A. Cleaning and Sanitizing Procedures**

1. Employees will clean hands, arms, aprons, boots, knives, and hand tools as required in order to maintain sanitary operating procedures and employee hygiene in the animal processing area.
2. Employees will clean and sterilize knives, other hand tools, and saws as necessary during the slaughter/dressing process with 180 degree water to prevent contamination of carcasses.
3. Employees doing eviscerating will keep hands, arms, clothes, aprons, boots, knives, etc., clean during the evisceration process. If contamination occurs, the employee is to step away from the carcass to clean and sanitize his apron, boots and knives. He may need to wash hands and arms with soap and water.
4. Washing and sanitizing agents used must be labeled as safe and effective in food processing and storage environments.

#### **B. Monitoring, Corrective Action and Verification**

1. Monitoring will be done by the Managing Butcher or designee and be conducted at two hour intervals. All equipment listed on the Monitoring Log will be monitored each time monitoring is conducted.
2. Monitoring will be recorded on SSOP-3 Monitoring Log.
3. Verification of monitoring will be done at the end of each slaughter day by the Managing Butcher or designee.
4. Deficiency and Corrective Action will be recorded on SSOP-3 DCA Log.

## **SSOP-4: Cooler, Carcass, and Variety Meat Temperature Monitoring**

### **A. General Information**

1. The MSU cooler is used as the primary cooler for carcasses handled in the MSU. The MSU cooler will be set at 32-36 degrees (F). The cooler is used to store carcasses from the time of harvest until the MSU returns to the processing facility. The cooler is part of the MSU, and all Sanitary Standard Pre-Operational and Operational Procedures for the MSU apply to the cooler.
2. The MSU, in the process of traveling among different farm locations, may upon occasion spend several days in transit before returning to the processing facility. If this occurs, the cooler in the MSU will be used as the storage cooler, and once per day, carcass temperatures will be checked by taking the temperature of the largest carcass in a large muscle. That temperature, which must be less than 40 degrees F, will be recorded on the SSOP-4 Monitoring Log.

### **B. Record Verification and Corrective Action**

1. Recording of the cooler temperature will be done by a temperature data logger to ensure the cooler is properly operating. Temperatures will be printed and monitored by Managing Butcher.
2. Carcass and variety meat temperatures will be measured and recorded on SSOP-4 Monitoring Log each morning by the Managing Butcher or designee before the unit begins operation each day that the unit does not return to the processing facility.
3. The cooler temperature will be measured by a thermometer calibrated per SOP-4 and recorded on the SOP-4 Calibration Log.
4. If necessary, Deficiency and Corrective Action will be recorded on SSOP-4 DCA Log and corrective action will be taken. The Managing Butcher or designee will record the actions that have been taken in a timely manner, and notification will be given to USDA to allow opportunity for review.

## **SSOP-5: Waste Water, Dust, and Fly Management**

### **A. Waste Water**

Water will be onboard the MSU. At every farm site, waste water will be drained away from slaughter locations to areas where waste water will be a benefit, never a problem, or be directed to existing waste water systems. Blood clots, rumen contents, and any manure will be removed and handled by the ranch site owner to his best advantage.

### **B. Dust**

Dust will be controlled according to the conditions at each slaughter location. Farmers will be responsible for mitigating dust before the MSU arrives.

### **C. Fly Control**

- a. Fly control will be handled by the farmer before slaughter by spraying or baiting in the harvest area. Commercially produced fly sprays should be food-safe.
- b. The door to the mobile unit's processing area will be kept closed during processing to prevent flies from entering.
- c. If flies enter processing area, they will be properly disposed of. If fly lands on the carcass, the landing spot will be trimmed.

### **D. Corrective Action**

- a. Managing Butcher or designee will work with site owners to mitigate the above mentioned.
- b. If necessary, corrective action will be taken and recorded on SSOP-5 Deficiency and Corrective Action Log. The Managing Butcher or designee will verify that actions have been taken before returning to the farm site.



**SSOP-1 Monitoring Log: Pre-Operational Sanitation (Start of Day):**

Operational (to be observed and recorded prior to start of operation day)	Daily Results: Each column represents one operating day Enter: V=acceptable X=unacceptable (see Deficiency, Corrective Action Form for SSOP-1) Initial after every entry.						
	Date:	Date:	Date:	Date:	Date:	Date:	Date:
Employees have clean hands and arms and are free of illness and open/infected wounds.							
Knives, hand tools, aprons, boots, and saws are cleaned and sanitized.							
Walls, floors, overhead structures and surfaces, shelves, containers, rollers, and drain are clean & sanitized.							
All equipment is clean, reassembled, and in good repair.							

Monitored and Recorded by: \_\_\_\_\_ Date & Time \_\_\_\_\_ Result \_\_\_\_\_

Reviewed by: \_\_\_\_\_ Date & Time \_\_\_\_\_ Result \_\_\_\_\_



**SSOP-3 Monitoring Log: Operational Sanitation**

Operational (to be observed and recorded at least once per operation day)	Daily Results: Each column represents one operating day Enter: V=acceptable X=unacceptable (see Deficiency, Corrective Action Form for SSOP-3) Initial after every entry.						
	Date:	Date:	Date:	Date:	Date:	Date:	Date:
Employees wash hands and arms with soap and water.							
Tools, aprons, and boots are cleaned and sanitized as necessary to prevent contamination during evisceration and during processing of carcasses.							
Knives, hand tools, and saws are cleaned and sanitized as necessary to prevent contamination during evisceration and during processing of carcasses.							
Temperature of water in sanitizing buckets is 180°F.							

Monitored and Recorded by: \_\_\_\_\_ Date & Time \_\_\_\_\_ Result \_\_\_\_\_

Reviewed by: \_\_\_\_\_ Date & Time \_\_\_\_\_ Result \_\_\_\_\_



**Deficiency and Corrective Action Log Model**

**EACH SSOP MUST HAVE A DCA LOG WITH THE FOLLOWING CATEGORIES/SIGNATURE LINES:**

Deficiency Explanation (identify the cause of the deviation):

Corrective Action (how the cause of the deviation is eliminated):

Restoration of Sanitary Condition (the CCP is under control):

Disposition of Product (no product that is injurious to health or otherwise adulterated as a result of the deviation enters commerce):

Preventative Measures (measures to prevent recurrence are established):

Monitored and Recorded by: \_\_\_\_\_ Date & Time \_\_\_\_\_ Result \_\_\_\_\_

Reviewed by: \_\_\_\_\_ Date & Time \_\_\_\_\_ Result \_\_\_\_\_